

CANS Bulletin

October 2018



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The Grapevine—A Note From Cheriee

Welcome October, hopefully cooler weather is on the way! October is a fun month with Halloween and National School Lunch Week (Oct. 15-19) to celebrate. Did you know that the National School Lunch Week was created in 1962 by President John F. Kennedy? This holiday celebrates the benefits of the National School Lunch Program, which happens to be the largest federal child nutrition program. The School Nutrition Association always has incredible resources to make your celebration a little easier to plan. Check out last month's bulletin for detail on those wonderful resources.

This summer I figured out how to set up Google Alerts. These alerts are limited to specific phrases or words that you enter then Google automatically sends daily or weekly emails with articles that contain the key words or phrases that I set up. Obviously, one of my phrases is "school lunch," so each week I look forward to scanning these alerts for hot topics. One hot topic (in another state) was a school that was dealing with pests in their food. According to the media reports, the school dismissed the complaints, failed to fix the problem, and those actions made the person with the complaint go to the media. The media had a lot of shocking images of wiggling worms on food. They did not say whether those videos came from the school food or not, but it caught a lot of people's attention.

Unfortunately, dealing with food and agricultural products this is a topic that we occasionally deal with. Thankfully schools are required to have a [Food Safety plan](#) that helps your school prevent pests from finding a home in your kitchens and storage rooms. This is a resource that even child care agencies could use as inspiration to start their own simplified food safety plan; after all everyone needs to know how to properly wash hands, and safely cook and serve food.

Another step in prevention is to make sure your kitchen staff know to be on the lookout for pests as they prepare and serve the food. The best advice I ever got when I worked in a summer camp kitchen years ago was from the camp director, "if you won't eat it, the kids shouldn't have to eat it." Make sure your staff know if they will not eat something because it is old, discolored, or has bugs in it the kids should not have to eat it either.

Each year we usually receive a few complaints about pests in food. The first thing we ask the caller is, 'have you talked to your school food service department about this issue?' If the caller has not – we strongly suggest they do. We also request a health inspector visit to investigate the complaint and issue a report that we share with the school. Many times, the issue has resolved itself or the food service staff know that a specific container of food had the issue and it was taken care of long before the inspector shows up.

If you receive a phone call with a complaint about the food, first take a deep breath – you will need to be calm in case the person is upset. It is a good idea to listen and ask questions to get as much information as possible. Being defensive

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or argumentative will only escalate the issue and upsets the caller. Let the caller know that you will investigate the complaint and get back to them with what you find. Be sure to follow through and call them back, even if you think the complaint is false. Many times, these steps will take care of the complaint and it will not escalate into a bigger problem.

If your school or agency ever runs into a food safety concern or an angry person with a complaint, please call the CANS office for help! Our office has resources including the DPS Inspectors and the Dept. of Health, they are just a phone call away and always ready with support.

To end on a related but humorous note, "I think we consider too much the good luck of the early bird and not enough the bad luck of the early worm." Franklin D. Roosevelt. I hope this month you are the bird and not the worm. Keep up the great work in feeding children through adults in South Dakota!

Cherilee Watterson

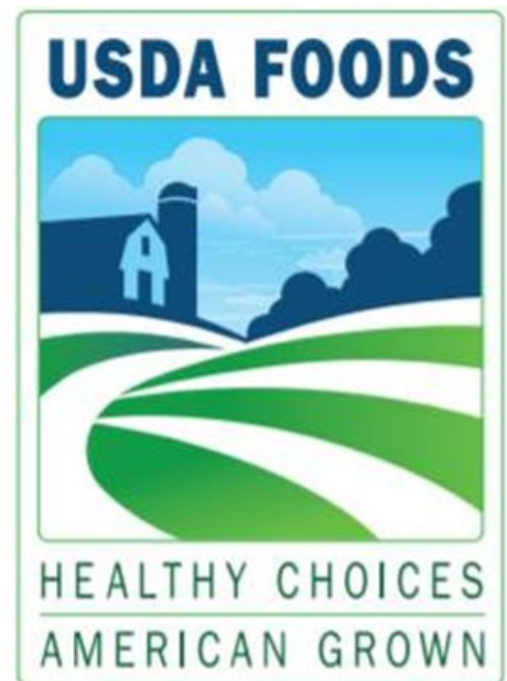
iCAN Food Ordering Process Changes

Upcoming USDA Foods (commodity) changes will impact your orders in iCAN, please read this article and contact CANS with questions!

To provide our schools with the best quality food products and to simplify the ordering process, we will be making some changes over the next few months. Please join in on the next Check in With CANS conference call for more details and to ask questions!


1) Effective with the November delivery order (which opens October 1):

- We will clear allocations for USDA products that have a shorter shelf life. This will allow all schools an opportunity to use these products faster, so they have a longer shelf-life when you receive them. These items will be placed in Surplus and can be ordered **by all schools on a first come, first serve basis**. There will be a limited number of cases for each item; place your order early for best selection. Surplus items are



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listed in the Unallocated column on your monthly iCAN order form.

Order			Generate Excel File		
Commodity	Available Current Allocation	Allocation Order Quantity	Available Non-Allocated Inventory	Non-Allocated Order Quantity	Total Order Quantity
<u>Entitlement Commodities</u>					
100036 - Cheese, American Skim Sliced Pack Size: 6/5# / Cases Facts USDA Value: \$38.50		<input type="text" value="0"/>	3	 <input type="text" value="0"/>	0
Processing Fee: \$0.00 S&H Fee: Total Unit Cost: \$0.00					

- The 2018-19 school year allocations will be cleared for the following items:

- 100003 Cheese Cheddar Yellow Shredded
- 100034 Cheese Mozzarella Lt Shredded
- 100036 Cheese, American Skim Sliced
- 100101 Chicken, Diced
- 100117 Chicken Fajita Strips
- 100277 Orange Juice Frozen Singles 4 ounces

If you had allocated products that were cleared, your entitlement dollars will be returned to you school.

- Processed Food items** that were allocated but not ordered for September and October delivery will also be cleared. Affected schools will be notified individually by email. If you had allocated products that were cleared, your entitlement dollars will be returned to your school.
- Processed Food items** that were to be allocated for November will be cleared. Your entitlement dollars will be returned to your school.
- Remember that items cleared from allocations will still be available to order on a first come, first serve basis. These items will appear in the unallocated column of your iCAN monthly order form.**

2) Effective with the December delivery order (which opens November 1):

We will be clearing allocations for December Processed Food items. These items will be placed in Surplus and can be ordered **by all schools on a first come, first serve basis**. Surplus items are listed in the Unallocated column on your monthly iCAN order form.

If you had allocated products that were cleared, your entitlement dollars will be returned to your school.

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3) Effective with the January delivery order (which opens November 27):

In response to feedback from many of our schools that are locked into receiving specific quantities of foods based on the (January) survey responses, we are making a change to our current allocation ordering process. This change will allow all schools to order what is needed for the month, on a first come first served basis.

- We will no longer lock in and allocate product to schools based on a schools survey selections. This will allow schools more flexibility in the use of their entitlement dollars. Entitlement dollars will not be tied up in allocations for products they may no longer want. These allocations have been a great source of confusion for many schools and easily results in a school ordering too many (or too little) of a product because their menu forecast used for the survey was not perfect.
- All remaining allocations in the iCAN system will be cleared. Your entitlement dollars will be returned to your school.
- All ordering, effective with the January 2019 order form, will be on a **first come first serve basis**. All available products in the warehouse will be listed in the Unallocated column on your iCAN monthly order form. Since all ordering will be on a **first come, first served basis**; place your orders early for best selection.

These changes in the USDA Foods/SD processed food allocation and ordering process will help ensure schools can order the foods needed each month without being locked into selections months in advance. This change will also allow faster rotation of foods in our State warehouse, resulting in a longer shelf-life and fresher food for you at the school. We welcome your feedback on the Food Distribution Program as we continue to change and grow to make the program more effective for the schools in South Dakota.

Overages, Shortages and Damaged (OS&D) Reporting

OS&D Reporting is not required unless you have received more product than you ordered, different product than you ordered, you were shorted on your delivery of if you received damaged product.

#300531 Beef Crumbles

JTM has experienced a manufacturing breakdown that required changes to their product line. Until further notice, South Dakota will be unable to order product #300531 Beef Crumbles. We apologize for any inconvenience

SPEND, SPEND, SPEND (Held over from prior month)

Each school district is encouraged to spend 105% of their annual entitlement. The iCAN system will allow you to spend 105% of your total annual entitlement dollars.

South Dakota Sponsor Spotlight!

Is your school or agency is doing anything unique and interesting in your programs that you would like to share!? Do you want to be featured in our South Dakota Sponsor Spotlight segment!? Submit any pictures along with a summary of the exciting events that you're doing to DOE.SchoolLunch@state.sd.us.

Harvest Festival Celebrates Progress at YFS' Fullerton Farm



Youth & Family Services, Inc. (YFS) hosted its second annual Harvest Festival at the YFS Fullerton Farm in Box Elder, South Dakota on Saturday, September 8. The weather was sunny, breezy, and perfect for an end-of-summer celebration! Children, parents, grandparents, and others from the community, including volunteers and YFS staff, swelled attendance to 550—about 200 more than last year. YFS partnered with South Dakota State University (SDSU) Extension to offer a variety of fun activities that promoted gardening, healthy food, and an active lifestyle. Kids shoveled dirt in the

compost pile, had their faces painted, and got up close and personal with chickens. They watched live honey bees at work in a big jar, tried on pint-sized beekeeper suits, pedaled a blender bike to make fruit smoothies, went on a scavenger hunt in the garden, learned about (and tried catching!) insects, and competed in watermelon seed spitting contests. Adults and kids both practiced yoga in the garden, took in pop-up grocery store sessions, received how-to handouts about preserving food, picked up free seeds and recipe books, explored gardening methods (DIY self-watering planters, straw bale and lasagna), learned about composting, and participated in a “prize walk” for zucchini bread, chokecherry jelly, water bottles, veggie baskets, fall wreaths, or gardening tool prizes. Musical performers Tiffany Johnson and Gil Alvarez offered live music throughout the day. Everyone had a chance to see the orchard, huge garden plot, pollinator garden, and bee hives that are thriving at the farm—and celebrate the harvest that has provided fresh produce for meals served at YFS and veggie baskets for families.

All photos by Brianna Nelson, YFS Communications Coordinator



Check in With CANS Monthly Conference Call

SY 18-19 Dates

Mark your calendar!! Check in with CANS is a monthly conference call scheduled for the first Thursday each month. This call is open to all agencies on the School Nutrition Programs. Each call will start with a report from CANS with hot topics, new guidance or program clarifications, and reminders of upcoming dates. There will also be time scheduled during each call for participants to ask questions.

Check in with CANS is scheduled on the first Thursday of each month starting at **2:30 pm CT / 1:30 pm MT**. Calls are scheduled for:

- November 1st
- December 6th
- January 3rd
- February 7th
- March 7th
- April 4th
- May 2nd
- June 6th (*tentative*)

To join the conference call, **dial 1-866-410-8397 and enter code: 6507733610**. If you have trouble joining the conference call, or have additional questions, call the CANS office at 605-773-3413. Feel free to send in questions ahead of the call to DOE.SchoolLunch@state.sd.us please reference "Conference Call Question" in the subject line.

Shortly before the call, an agenda will be posted to the CANS website main page, <http://doe.sd.gov/cans/index.aspx>, under *Check in With CANS*. Shortly after the call is complete, the call minutes will replace the agenda with additional information. Please mark your calendar for these dates and join us!

Local Agency Procurement Support (LAPS)

So, do you have “Oh So Many Questions!!!” about Procurement? Why not network with other agencies and CANS to get those questions answered? Starting on **November 14** at **2 pm Central time** we will begin having monthly procurement calls on a variety of topics. They will continue to be held on the second Tuesday of each month unless otherwise notified.

- November 14 – Code of Conduct
- December 12 – Procurement Plan
- January 9 – Micro purchases

The call-in number is **1-866-410-8397** and the conference code is **3490506657**. Email reminders will be sent out to Food Service Directors and Business Managers the week before the call. Please mark this on your calendars and have your questions ready. If you have any procurement topics you would like to have addressed, please email or give me a call.

Gerianne.Headrick@state.sd.us or 605-773-4718

Equipment Grants

Equipment grants are now available! You can find the equipment grant application on the [CANS NSLP](#) website under “Equipment Grants”.

- Applications are due November 9, 2018.
- Grants to qualifying SFAs will be announced no later than January 2019.
- Grant funds should be obligated by June 30, 2019, if there are concerns with this time frame please contact the CANS office.
- Any funds not used must be returned to the State Agency prior to September 30, 2019.
- Grant recipients should fully expend their NSLP equipment assistance grants by September 30, 2019.
- Contact the CANS office if timelines are a concern.
- Priority must be given to schools with 50% or more of the enrolled students eligible for free and reduced priced meals (based on October 2017 data).

School Garden Grants

The purpose of this mini-grant is to actively engage schools in developing a garden and implementing nutrition education components to show children how food is being produced (grown in the garden), how that connects with the food items served in the school cafeteria and encouraging them to increase their consumption of fruits and vegetables. A team approach including the school, parents and community is recommended. The sub-grant can be used in schools, after school programs, and summer programs that qualify as Team Nutrition entities. Entities can apply for up to \$1,000 each school year. It is acceptable to request smaller amounts. For more information on this mini grant and to receive the application please visit: <http://doe.sd.gov/cans/teamnutrition.aspx>.

iMATCH Recorded Training Available

Do you need a refresher on the iMATCH (direct certification) system? Please take a look at the recently recorded [iMATCH System Training](#).

Additionally, we have linked the [training slides with notes](#) for your convenience.

Feel free to contact the CANS office with any questions related to direct certification and the iMATCH system.

Verification Webinars—Recorded

Our office conducted the Verification Process Webinar on 09/20/18. The webinar was recorded and is posted on our website. You can find the recording here <https://doe.sd.gov/cans/nsip.aspx> under "Training & Webinars". We also hosted the Verification Process Webinar on 10/10/18 and are in the process of finalizing the recording of this webinar. When it is finished, it will also be posted in this location.

Pick It! Try It! Like It!

Apples are October's Pick it! Try it! Like it! Keeping apples in a bag in the refrigerator or in the refrigerator drawer helps them last longer. As apples ripen, they can cause other fruits and vegetables nearby to ripen, so check them often and store them separately from fruits that tend to go bad quickly. Always wash apples before eating. Use raw uncut apples as a snack or in a sack lunch, sliced in salad, or cooked as applesauce. The skin of an apple is high in dietary fiber. Fiber prevents constipation, helps maintain weight, and lowers risk of diabetes and heart disease. Fall is in the air and there is nothing that smells better right now than warmed apples. For a fact sheet, recipe card, and sampling instructions for Hurry Up Baked Apples please visit <http://igrow.org/up/resources/04-5001-2013.pdf> and an instructional YouTube video can be found here: https://www.youtube.com/watch?v=xydyP4EHtXs&list=PLlIdDb7IZYqIWYg_nH3tCtQgNv0DcsstO&index=42



Pick it! Try it! Like it!

National School Lunch Week

Who: All SFAs that participate in the National School Lunch Program

What: President John F. Kennedy created National School Lunch Week in 1962. This year's National School Lunch Week Theme is "School Lunch: Lots 2 Love". The theme is all about showing off school lunch successes and secrets in your districts. The CANS office would love to see how your school celebrates National School Lunch Week!



When: October 15th—19th, 2018

Where: In your cafeterias and schools!

Why: National School Lunch Week celebrations are a great way to promote your lunch program to students and parents! You can use this week to plan new and exciting items and activities to help increase participation in your programs.

You can find more information and resources for your National School Lunch Week Celebrations on the [School Nutrition Association website](#)!

If your school celebrates National School Lunch Week—let us know! Send an email with pictures to DOE.SchoolLunch@state.sd.us!

Produce Safety University

With September being National Food Safety Education Month, we would like to make you aware of a course being offered by the U.S. Department of Agriculture and Nutrition along with the Office of Food Safety. This course is titled Produce Safety University (PSU) and is a week-long course covering the fresh produce supply chain and how to handle raw, uncooked produce to prevent the spreading of foodborne illness. This course will be held at one of five regional offices in the spring of 2019. Attendees will enjoy the course with all travel expenses paid. If you would like to attend, or know someone that would benefit from this course, they must be nominated by a State Director of a Child Nutrition Program by December 3, 2018. You can learn more about that process here: <https://www.fns.usda.gov/food-safety/produce-safety-university>.

Farm to School—Grant Opportunity

The FY 2019 USDA Farm to School Grant Request for Applications (RFA) is available! Grants are designed to expand farm to school programs that improve access to local foods in eligible schools.

Awards are up to \$100,000 for Implementation Grants, and \$50,000 for Planning & Training Grants. Applications are due December 4, 2018.

For more information and upcoming webinars (October 16 and 17) on writing/submitting a successful application, visit <https://www.fns.usda.gov/farmtoschool/resources-farm-school-grant-program-applicants>.

Farm to School—Training & Curricula Request for Proposals (RFP) Available

This RFP process will help establish cooperative agreements with organizations to create a 'producer-focused training curriculum', which is designed to launch or expand Farm to School efforts.

Contracted organizations will also conduct and evaluate "train the trainer" style trainings on how to use the curriculum.

Applicants could receive up to \$2,000 for the cooperative agreement(s). The application deadline is November 26, 2018.

For more information, visit <https://www.grants.gov/web/grants/view-opportunity.html?oppId=309260>.

Back to School Food Safety Tips

While in a perfect world every student would eat the lunch provided by their school lunch program, there always seems to be a few children bringing their own lunches every day. Sometimes the parents or guardians preparing those lunches need a refresher on proper food safety techniques, just like your staff do. The Partnership for Food Safety Education has created a great interactive handout specifically for giving parents and guardians that little safe food handling refresher. That handout can be viewed at: <http://www.fightbac.org/wp-content/uploads/2018/08/Lunchboxflyerv3-1.pdf>.

SNA Webinar Wednesdays

On Wednesdays the School Nutrition Association (SNA) presents webinars relating to various topics across the Child Nutrition Programs. Below you will find a list of upcoming webinars that they will be hosting. You can find more information about each of the webinars as well as registration information here: <http://schoolnutrition.org/Webinars/>

Registration is Open:

Mushrooms in Schools: Creating On-Trend Meals with More Flavor and Less Sodium

Wednesday, October 24, 2018, 1:00 pm CT / 12:00 pm MT

Learn how large and small districts are utilizing blended commercial products as well as local mushrooms and new IQF options on breakfast menus, lunch trays and salad bars.

Trick or Treat: Unmasking Plant-Based Protein

Wednesday, October 31, 2018, 1:00 pm CT / 12:00 pm MT

Join this webinar and learn how to take the spookiness out of plant-based protein and make it easy and fun for kids to digest.

Best of #ANC18: How To Find a Chef

Wednesday, November 7, 2018, 1:00 pm CT / 12:00 pm MT

Join a panel of experts for personal stories, advice and answers on how to find your perfect culinary match.

2018-2019 Team Nutrition Webinar Series

Join us on the **2nd Thursday** of every month at **2:30 PM** (CST) for our 2018-2019 Team Nutrition webinar series. SDSU Extension Family and Community Health Field Specialist, Francesca Benson (previously Willard), will be conducting this monthly webinar series over the course of the next 6 months. Tune in to learn more about what Team Nutrition has to offer, grant-specific topics, tips on applying for grants, and much more! Learn and understand more about Team Nutrition and be able to ask Francesca about any specific questions you may have! See below for tentative dates and topics for the 6-month webinar series!

- November 8th – Smarter Lunchrooms
- December 13th – Tips for Applying for Grants
- January 10th – Farm to School
- February 14th – Fuel Up to Play 60
- March 14th – Team Nutrition Resources

Please click the following link to join the November webinar: <https://sas.illuminate.com/m.jnlp?sid=2007004&password=M.40769048AB4F450D3FCF09DEB370F6>

If you would like to be included on the listserv for reminder emails and links to upcoming webinars email Francesca at Francesca.Willard@sdsu.edu.

Smart Snacks Update

The FNS publication *A Guide to Smart Snacks in School* was recently updated to reflect current policies and guidance for School Year 2018---2019. Minor revisions include updates that reflect the interim final rule for USDA Child Nutrition Programs regarding flexibilities for milk, as well as FDA regulations pertaining to the Nutrition Facts label. The guidebook is now available for free download on the Team Nutrition website and for print orders. FNS intends to update the publication again for School Year 2019---2020 to reflect the final rule.

Available on the Team Nutrition website at <https://www.fns.usda.gov/tn/guide-smart-snacks-schools>.

SDSU Extension

Food & Families Programming

Who Are We? SDSU Extension Food & Families programs are committed to improving the quality of life for individuals & families, & the communities in which they live, work, & play. We draw upon the knowledge & resources at South Dakota State University to help solve the “wicked” & interrelated population health challenges South Dakotans face today. We provide consumers with knowledge, research, & unbiased information on aging, food, families, finances, food safety, health, nutrition, physical activity, & wellness.

What Do We Have to Offer Schools?

- Direct Education
- School Gardens
- Power Chef
- Smarter Lunchrooms
- Farm to School
- Fuel Up to Play 60



Programs Offered:

... DIRECT EDUCATION

A series of evidence-based lessons using a curriculum based on your needs & wants to best fit your students.

Our Signature Curriculums:

Bountiful Backpack Program

Grades 3-5 - Develops food preparation & safety skills, & linking that knowledge with food sent home in backpack programs.

It is preferred that at least six lessons are completed. Times can vary to fit schedules.

Eat Smart, Play Hard: The Oyate Way

Farmers Grow My Plate

Grades K-4 - Connects food production & nutrition knowledge.

iGrow Readers

Grades PK-3 - Pairs children's books with activities that promote healthy eating & physical activity.

Kid Quest

Grades 5-6 - Hands-on nutrition & physical activity lessons.

Pick It, Try It, Like It!

All Ages - Provides tips for selecting, exploring, & cooking a wide variety of fruits & vegetables.

Power Chef Challenge

Grades 3-8 - Teaches food preparation skills & showcase important information about school food programs.

Tatanka's Healthy Tales

Teach SD

Grades 8+ - Provides guidance on training younger volunteers & pairing them with an older adult for technology lessons.



..... SMARTER LUNCHROOMS



Focuses on behavioral economics & how environmental changes in the lunchroom can positively affect children to make healthier food & drink choices.

Utilizing the low to no cost Smarter Lunchroom strategies helps to create an environment where making the healthy choice is the easy choice.

.... SCHOOL GARDENS



Interested in starting a school garden to utilize with your students for hands-on learning?

SDSU Extension is pleased to offer staff to help coach teams as they establish a school garden.



..... FARM TO SCHOOL

Farm to School enriches the connection communities have with fresh, healthy foods and local food producers by changing food purchasing and education practices at schools and education settings. Farm to school implementation differs by location but always includes one or more of the following three core elements:

Local Food Procurement: Local foods are purchased, promoted, & served in the cafeteria or as a snack/taste-test

Education: Students participate in education activities focused around agriculture, food, health, or nutrition

School Gardens: Students engage in hands-on learning through gardening

..... FUEL UP TO PLAY 60

An in-school nutrition and physical activity program launched by National Dairy Council and the NFL, in collaboration with the USDA, to help encourage today's youth to lead healthier lives. Everybody can get involved!

The key to Fuel Up to Play 60's success is having a strong student foundation, a team of committed educators and community engagement. Together we can continue to build a healthy, high-achieving generation of youth!



To learn more go to:
igrow.org/healthy-families

OR

Contact Your Local Extension Representative:

Find us on Facebook: SDSU Extension Food and Families



Building for the Future with CACFP

Mealtime Memos for Child Care

The September 2018 issue of *Mealtime Memo for Child Care*, the monthly newsletter that includes menus, recipes, and activities related to child care, is now online at <https://theicn.org/icn-resources-a-z/mealtime-memo/>. The September 2018 issue is titled **It's Harvest Time!**.

NEW CACFP Webinar

A new webinar has been recorded to cover the topic of Understanding Grains and Whole Grains in the CACFP. The webinar, handouts, and quiz are posted at <http://www.doe.sd.gov/cans/cacfp.aspx#training>. If you are trying to access the webinar by typing the web address, use this URL (<http://www.doe.sd.gov/cans/cacfp.aspx>) and then scroll down on the page until you get to the training section of the page. The first link only works as a link and current does not work if you try to type it in.

Summer Food Service Program Wrap-Up Call, Award Application and Planning for 2019

I want to thank all the sponsors who worked diligently this summer feeding the youth of South Dakota at summer feeding locations across the state. The families appreciate the assistance and we know that the children benefit from the nutritious meals. The Summer Food Service Program 2018 Survey was sent to sponsors and those returned have been tabulated. The information will be included in the summary and reviewed during the Wrap-Up Call October 3, 2018. This call allows summer program contacts to discuss what were best practices and lessons learned from the past summer. If you weren't on SFSP this past summer but are interested in it for next summer, start by contacting Julie McCord, julie.mccord@state.sd or call (605) 773-3110.

The Turnip the Beet Award recognizes outstanding Summer Meal Program sponsors across the working hard to offer high quality meals to children that are appetizing, appealing, and nutritious during the summer months. To learn more about the Turnip the Beet Awards find the Overview and Nomination forms on the South Dakota DOE Summer Food Service Program website: October 10, 2018, is the deadline to submit the nomination form for the Turnip the Beet.

It's time to schedule the community meetings/debriefing sessions and determine in your own area how the summer feeding went. This is a great opportunity to network

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and get plans started for summer 2019. No Kid Hungry has a [Proactive Planning for Summer Meals Sponsor](#) resource to assist you in targeting your community aspirations.

The USDA Policy Memorandums for summer of 2019 are generally released sometime after October 2018. There will be an article in the Nutrition Bulletin and notice with the Check in with CANS monthly call when we start getting the updates for next summer. The SFSP changes are posted on the USDA Food and Nutrition Service website <https://www.fns.usda.gov/sfsp/policy> if you wish to view them as they are released.

The Emergency Food Assistance Program (TEFAP) Reminders

The new fiscal year for TEFAP agencies started October 1, 2018. Please ensure that the following items are completed for the new fiscal year:

- Active status in SAM
- Annual agency monitoring and training

All forms are found here: (<http://doe.sd.gov/cans/tefap.aspx>), **please keep on file at your agency.**

- Annual Storage Self-Evaluation
 - Pest Control Plan
 - Civil Rights Training
- Monthly Inventory Forms
 - Submit via fax (605) 773-6846 (Please follow up with a call to Kristi Thompson at (605) 773-4353 to ensure the documents were received) , email, or mail for the prior month
 - Must complete to comply with USDA requirements (<https://www.fns.usda.gov/part-251%E2%80%94emergency-food-assistance-program>)
- Due to the increase in bonus protein items available for TEFAP agencies, please distribute more protein products to TEFAP participants accordingly. Also, keep in mind that most of the protein items will be frozen so plan accordingly.

FRAC Webinars

Food Research & Action Center (FRAC), a national nonprofit organization for eradicating poverty hunger and undernutrition in the USA, has released information for up and coming webinars for afterschool meals. These webinars range from promoting meals to nutritional education.

You can register for the following webinars by going to this website: <http://www.frac.org/events?eType=EmailBlastContent&eId=ffa7ff22-17a4-4ff2-b031-7d97d2d31be0> and select the webinars you wish to attend or by clicking on the webinar titles below. Please note, these webinars are not hosted by CANS.

[Making Afterschool Meals Work in Rural Areas](#)

Thursday, October 18, 2018 12:00 PM (CT), 11:00 AM (MT)

The Afterschool Nutrition Programs are a key way to help fill the hunger gap that exists after school for millions of low-income children in rural communities. While rural communities face unique challenges in serving afterschool meals, there are proven strategies for increasing the program's reach in these areas. Join this call to hear from advocates and providers on ways to identify new sites, reduce barriers, and connect more children in rural areas to afterschool meals.

[Teens and Summer Meals](#)

Thursday, November 1, 2018 2:00 PM (CT), 1:00 PM (MT)

Reaching teens with the Summer Nutrition Programs can be challenging, but not impossible! During the summer, teens can often help promote the program, volunteer at meal service, mentor or lead activities – while at the same time participating themselves. This call will explore strategies and promising practices for drawing more teens to summer meal sites and keeping them engaged all summer long.

[Reaching Rural Students with School Breakfast: Strategies for Increasing Participation](#)

Thursday, November 8, 2018 12:00 PM (CT), 11:00 AM (MT)

School breakfast is particularly important for low-income students in rural communities who are more likely than their peers in metropolitan areas to live in food-insecure households, and who often face additional barriers to accessing the program. Increasing school breakfast participation benefits rural communities by improving dietary intake, reducing food insecurity, and improving student health. Too many rural students miss out on these benefits due to long bus rides and late bus arrivals, the stigma associated with participating, particularly for small, close-knit communities, and limited administrative capacity and staff. Join this webinar to learn strategies to increase rural school breakfast participation, such as serving breakfast at no charge to students, implementing breakfast after the bell, and partnering with local farmers.

Updated Policies

Some policies have multiple numbers. That means those apply to multiple programs.

Child & Adult Care Food Program

No new policies have been issued for Child & Adult Care Food Program. Current policies can be found at <http://www.fns.usda.gov/cacfp/policy> (CACFP memos).

School Nutrition Programs (SP Memos)

Policies that apply to school operation and administration can be found at <http://www.fns.usda.gov/school-meals/policy>. **No** new policies have been issued since the last Bulletin.

Summer Food Service Program

No new policies have been issued for Summer Food Service Program. Policies can be found at <http://www.fns.usda.gov/sfsp/policy>.

Food Distribution

No new policies have been issued for food distribution programs since the last bulletin. Food Distribution policies can be found at <http://www.fns.usda.gov/fdd/policy>.

Requests for Comments

According to the USDA websites, the following comment requests are open:

Date	Title	Comments Due
10/04/2018	Increasing Flexibility for Verification of For-Profit Center Eligibility in the CACFP	12/03/2018

Contact CANS

For any questions, comments, or concerns

Email: DOE.SchoolLunch@state.sd.us

Phone: (605) 773-3413

Fax: (605) 773-6846

This institution is an equal opportunity provider.

Professional Standards Reminder: Any learning or training you receive about any aspect of the School Nutrition Programs can be counted as training time towards the professional standards annual training requirement. Reading the bulletin each month does count towards training hours.

Please retain documentation to show what topics were trained. For example, agenda, topics, handbook, certificate, etc. And record training on a Tracking Tool – we suggest using the [SD Tracker Tool](#) posted on the CANS NSLP website.

To credit training hours for time spent reading the Nutrition Bulletin, you will need to keep track of the time you spent reading and determine the applicable training codes. Appropriate documentation for this would be a copy of the bulletin signed and dated with the amount of time written on it.